

IMPROVED BARBECUE SAUCE AND PROCESS
FOR MAKING SAME

TECHNICAL FIELD

5 This invention relates to food
treatment and more particularly to a
barbecue sauce for use in seasoning foods.
In preparing certain food products
individuals sometimes find it difficult to
10 get a desired taste consistently. Because
of this problem flavor enhancing products
have been developed to assist in this
regard. One of the more popular flavor
15 enhancing products is sauce. Sauces have
been developed to be applied to foods such
as, for example, meats, fish, fowl and
even vegetables, in order to ensure that a
20 desired taste is achieved. In order to
achieve this desired taste many sauces
have become very extravagant mixtures of
many different ingredients, which are
sometimes not readily available.
25 Accordingly there becomes a need to
provide a sauce which, when used, will
consistently provide a unique taste while
at the same time being preparable by

utilizing readily available ingredients.

BACKGROUND ARTS

Attempts have been made to provide sauces which provide a unique taste. One such sauce is disclosed in U. S. Patent 5,885,644. This sauce includes nuts, vinegar, water, oil and salt. The method of preparation includes preconditioning the nuts with garlic by dry blending to form a substantially homogenous dough-like mixture, mixing the vinegar, water and salt into the dough-like mixture to form a substantially homogenous batter and adding oil to the dough to form a unique chunky crunchy and spreadable sauce. Another sauce is disclosed in U. S. Patent 3,930,030. In this product a barbecue sauce having a tenderizing agent is provided. The tenderizing agent is the proteolytic enzyme papain which is substantially free of amylase, and stabilized against loss of proteolytic activity. This tenderizing agent is provided in combination with tomato paste, sugar, gum-oil, salt, spices, garnish

preservative agents, vinegar and water. Although both these products achieve the desired results both these products because of the unique ingredients required may be expensive and somewhat difficult to make. Accordingly it is desirable to provide a product made from readily available ingredients, which is easy to prepare and has the unique taste and advantages of the sauce of the present invention.

DISCLOSURE OF THE INVENTION

The invention relates to an Improved Barbecue Sauce. The barbecue sauce in accordance with the principles of the invention is provided in predetermined weight quantities with a mixture of vinegar, lemon juice, sage, red pepper, paprika, black pepper, white pepper, worcestershire sauce, steak sauce, margarine, brown sugar, chili powder, garlic salt, onion salt, seasoning salt, meat tenderizer, tomato sauce and ketchup.

BEST MODE FOR CARRYING OUT THE INVENTION

In accordance with the preferred

embodiment of the invention a novel
barbecue sauce is provided. The barbecue
sauce in accordance with the present
invention contains on a weight basis 38.5%
5 vinegar, 1% lemon juice, .1% sage, 1.5%
red pepper, .5% paprika, 1% black pepper,
.3% white pepper, 3% worcestershire sauce,
3% steak sauce, 1% margarine, 14% brown
sugar 3.5% chili powder, .16% garlic salt,
10 .16% onion salt, .16% seasoning salt, .16%
meat tenderizer, 7% tomato sauce and 25%
ketchup.

A typical process for preparation of
15 the barbecue sauce includes a first step
of mixing the vinegar, lemon juice and
sage at ambient temperature. Once these
ingredients are mixed together they are
cooked over a high temperature between 350
20 degrees F. and 400 degrees F. for
approximately 3 minutes or until the sage
dissolves thereby forming a first
homogenous mixture. As this first mixture
continues to cook, the remaining
25 ingredients, that is, the red pepper,

paprika, black pepper, white pepper,
worcestershire sauce, steak sauce,
margarine, brown sugar, chili powder,
garlic salt, onion salt, seasoning salt,
5 meat tenderizer, tomato sauce and ketchup
are mixed with the first homogenous
mixture to form a second homogenous
mixture. This second mixture is cooked
over the same high temperature between 350
10 degrees F. and 400 degrees F. for
approximately 10 minutes. Once this is
done, the temperature is then lowered to
between 175 degrees F. and 200 degrees F.
and the mixture is allowed to simmer and
15 cook for approximately 60 more minutes.
The resulting mixture is the sauce of this
invention.

The sauce is then cooled to ambient
temperature and appropriately packaged in
20 bottle containers as desired.

In a second embodiment of the
invention a milder less spicy version of
the sauce is provided. In this embodiment
the sauce contains on a weight basis 39%
25 vinegar, .6% lemon juice, .15% sage, .7%

red pepper, .5% paprika, .3% black pepper,
.15% white pepper, 3% worcestershire
sauce, 3% steak sauce, 1.2% margarine,
14.5% brown sugar 3.6% chili powder, .16%
5 garlic salt, .16% onion salt, .16%
seasoning salt, .16% meat tenderizer, 7.3%
tomato sauce and 25.4% ketchup.

A typical process for preparation of
the barbecue sauce of this embodiment
10 includes a first step of mixing the
vinegar, lemon juice and sage at ambient
temperature. Once these ingredients are
mixed together they are cooked over a high
temperature between 350 degrees F. and 400
15 degrees F. for approximately 3 minutes or
until the sage dissolves forming a first
homogenous mixture. The remaining
ingredients that is the red pepper,
paprika, black pepper, white pepper,
20 worcestershire sauce, steak sauce,
margarine, brown sugar, chili powder,
garlic salt, onion salt, seasoning salt,
meat tenderizer, tomato sauce and ketchup
are mixed with the first homogenous
25 mixture to form a second homogenous

mixture while cooking at the same temperature continuously for ten additional minutes. The temperature is then lowered to between 175 degrees F. and 200 degrees F. and the mixture is allowed to simmer and cook for an additional 60 minutes.

The sauce is then cooled to ambient temperatures and approximately packaged in bottle containers as desired.

The invention has been shown and described in what is considered to be the most practical and preferred embodiments. However, it should be recognized that changes may be made by those skilled in the art without departing from the spirit and scope of the invention.